



Greetings, and Thank you for considering Sage Catering for your wedding or event!

Our menu is chef developed, and prices are very reasonable. We have many options, and can accommodate all kinds of special dietary needs! Let us help your special event go off without a hitch, and with happy bellies for all!

We have several options to choose from to fit your budget and your taste.

Please contact me with any questions, and to confirm your order! 50% down payment will be due when contract is signed, remainder due within 24 hours of the event.

Sarah Shaw

Fred Stumbo

Owner, Sage on Laurel

Executive Chef, Sage on Laurel

Please contact Sarah or Fred at (218)454-SAGE

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# TRADITIONAL PLATED SERVICE

PLATED ENTREES WILL COME WITH YOUR CHOICE OF PROTEIN, STARCH AND CHOICE OF VEGETABLE. ADD A SMALL GREEN SALAD OR CAESAR WITH EACH PLATED ENTRÉE

## CHICKEN

ROASTED CHICKEN BREAST WITH YOUR CHOICE OF SAUCE. MARSALA, TARRAGON MUSTARD CREAM OR HERBED BÉCHAMEL.

SPINACH AND ARTICHOKE STUFFED CHICKEN- CHICKEN BREAST STUFFED WITH A CREAMY SPINACH ARTICHOKE FILLING. SERVED WITH A TARRAGON MUSTARD CREAM

## BEEF

ROASTED SIRLOIN- ROSEMARY ROASTED SLICED SIRLOIN. SERVED WITH YOUR CHOICE OF SAUCE. AUJUS OR RED WINE DEMI GLAZE

PRIME RIB- HERB SALT ROASTED PRIME RIB 8OZ. SERVED WITH YOUR CHOICE OF SAUCE. AUJUS OR RED WINE DEMI GLAZE

## PORK

BACON WRAPPED PORK LOIN- BACON WRAPPED PORK TENDERLOIN SERVED WITH A BRANDY PEPPERCORN SAUCE.

## SEAFOOD

GRILLED SALMON- GRILLED SALMON FILET SERVED WITH A LEMON WEDGE AND YOUR CHOICE OF SAUCE. LEMON DILL CREAM OR WHITE WINE BUTTER SAUCE

WALLEYE- BROILED WALLEYE FILET SERVED WITH A LEMON WEDGE AND YOUR CHOICE OF SAUCE. LEMON DILL CREAM OR WHITE WINE BUTTER SAUCE

## VEGETARIAN

VEGETARIAN CUTLET— OUR HOMEMADE WALNUT, LENTIL AND WILD RICE BAKED CUTLET DRIZZLED WITH A SMOKEY SWEET GLAZE.

STUFFED PEPPER— BELL PEPPER STUFFED WITH CORN, RICE, LENTILS, MUSHROOMS AND MARINATED TOMATOES AND SHREDDED CHEDDAR.

EITHER CAN BE VEGAN UPON REQUEST AT NO EXTRA COST



On Laurel

## **STARCHES**

GARLIC RED SKIN MASHED POTATOES

ROSEMARY ROASTED BABY RED POTATOES

LOADED REDSKIN MASHED POTATOES

BAKED POTATO

AGED CHEDDAR AU GRATIN POTATO

## **VEGETABLES**

MIXED SEASONAL VEGETABLES

STIR FRIED GREEN BEANS

ROASTED CORN SUCCOTASH

ROASTED ASPARAGUS



# SELF SERVICE TRADITIONAL BUFFET

## CHICKEN

ROASTED CHICKEN BREAST WITH YOUR CHOICE OF SAUCE. MARSALA, TARRAGON MUSTARD CREAM OR HERBED BÉCHAMEL.

SPINACH AND ARTICHOKE STUFFED CHICKEN- CHICKEN BREAST STUFFED WITH A CREAMY SPINACH ARTICHOKE FILLING. SERVED WITH A TARRAGON MUSTARD CREAM.

## PORK

BACON WRAPPED PORK LOIN- BACON WRAPPED PORK TENDERLOIN SERVED WITH A BRANDY PEPPERCORN SAUCE.

## BEEF

MEATBALLS- JUICY ITALIAN STYLE MEATBALLS SERVED WITH YOUR CHOICE OF SAUCE. MARSALA, ZESTY BBQ OR SWEDISH.

ROASTED SIRLOIN- ROSEMARY ROASTED SLICED SIRLOIN. SERVED WITH YOUR CHOICE OF SAUCE. AUJUS OR RED WINE DEMI GLAZE

## STARCHES— CHOOSE ONE

GARLIC RED SKIN MASHED POTATOES

ROSEMARY ROASTED BABY RED POTATOES

LOADED REDSKIN MASHED POTATOES BAKED POTATO

AGED CHEDDAR AU GRATIN POTATO

## VEGETABLES— CHOOSE ONE

MIXED SEASONAL VEGETABLES

STIR FRIED GREEN BEANS

ROASTED CORN SUCCOTASH

ROASTED ASPARAGUS

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## THEMED SELF SERVICE BUFFETS

**ITALIAN PASTA BISTRO** CHOOSE YOUR PASTA, SAUCE, AND PROTEIN. INCLUDES A GARDEN OR CAESAR SALAD AND GARLIC TOAST OR GARLIC BREAD STICK WITH SHREDDED CHEESE.

PASTA CHOICES

PENNE, CHEESE TORTELLINI OR ZITI.

SAUCE CHOICES

ALFREDO, PESTO CREAM, MARINARA OR ROSE SAUCE.

PROTEIN CHOICES

ITALIAN MEATBALLS

DICED GRILLED CHICKEN

## MEXICAN FIESTA

SERVED WITH ALL THE FIXINGS

CHOOSE 2

HARD SHELL TACO, SOFT SHELL TORTILLA OR CUMIN DUSTED TORTILLA CHIPS.

CHOOSE A PROTEIN

ZESTY TACO MEAT

ZESTY GRILLED CHICKEN

FIXINGS INCLUDED

SPANISH RICE, REFRIED BLACK OR PINTO BEANS, SOUR CREAM, SALSA, GUACAMOLE, BLACK OLIVES, SHREDDED LETTUCE, DICED ONION, DICED TOMATO, SHREDDED CHEDDAR, AND JALAPENO.

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## ALL AMERICAN PICNIC

INCLUDES BAKED BEANS, KETTLE CHIPS AND ALL THE FIXINGS.

SLOW COOKED SWEET AND TANGY RIBS

PULLED CHICKEN SANDWICH

CHOOSE 1

SOUTHERN STYLE POTATO SALAD

SOUTHERN STYLE PASTA SALAD

INCLUDED FIXINGS

ASSORTED CHEESES, LTO TRAY, MAYO, MUSTARD, KETCHUP, PICKLE SPEARS,  
DILL RELISH AND SAUERKRAUT.

ADD A CHOCOLATE CHIP COOKIE TRAY FOR ADDITIONAL CHARGE



# BEVERAGES

OUR PUNCHES ARE MADE WITH REAL FRUIT JUICE AND SPARKLING WATER

GALLON RED BERRY PUNCH

GALLON LEMON ZEST PUNCH

GALLON ICED TEA

COFFEE-

AN AIRPOT OF STONEHOUSE COFFEE (20 CUPS) WITH CUPS REGULAR OR DECAF

3 GALLON ICE WATER CARAFE AND WATER CUPS

ICED COOLER WITH YOU CHOICE OF MIX AND MATCH BOTTLED WATER, LA CROIX LIME SPARKLING WATER, COKE, OR DIET COKE.



## APPETIZERS

FRUIT TRAY- CANTALOUPE, HONEYDEW, GRAPES, PINEAPPLE AND FRESH BERRIES. 7OZ

VEGGIE TRAY- CARROT STICK, CELERY STICK, RED PEPPER, GRAPE TOMATO, FRESH RADISHES, AND BROCCOLI SERVED WITH OUR CREAMY RANCH DIP. 12 OZ

CHEESE TRAY- HAVARTI, GOUDA, MUENSTER, CHEDDAR, SWISS AND PEPPER JACK. SERVED WITH ASSORTED CRACKERS. 7OZ (CHEESE)

HOMEMADE COOKIES- A MIX OF OUR HOMEMADE PECAN THUMBPRINT, CHOCOLATE CHIP, AND SNICKERDOODLE COOKIES 4 3 OZ COOKIES

FRESH SPRING ROLLS- NAPA CABBAGE, CARROT, CUCUMBER, MINT, BASIL, CILANTRO AND GLASS NOODLES. SERVED WITH A THAI PEANUT DIPPING SAUCE 2 3OZ ROLLS

TRI DIP TRAY- MUHUMMRA, HUMMUS AND SMOKED SALMON DIP. SERVED WITH VEGGIE STICKS AND ASSORTED CRACKERS. 8 OZ (DIP)

7 LAYER DIP- REFRIED BLACK BEANS, GUACAMOLE, SALSA, SHREDDED CHEDDAR, SOUR CREAM, BLACK OLIVES AND DICED TOMATOES. SERVED WITH OUR CUMIN DUSTED HOMEMADE TORTILLA CHIPS. 8 OZ

SMOKED SALMON LEFSE WRAP- CARROT, CUCUMBER, ROASTED RED PEPPER, BOURSIN CHEESE AND SMOKED SALMON ROLLED UP IN A LEFSE WRAP. SERVED WITH SMOKED TOMATO JAM AND LEMON DILL CREAM. 2, 4 OZ ROLLS

BACON WRAPPED SCALLOPS- SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON AND BROILED. SERVED WITH A HORSERADISH APRICOT JAM. 2 3 OZ ROLLS



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